



AOKI GROUP REWARDS

Eat, Drink, & Earn

- * 5% cash back, redeemable on your next visit
- * Earn Status (Bronze, Silver, Gold, Emerald)
- * Exclusive members only privileges
- * Easy takeout orders from app.

Become a Member

**Download the Aoki Group Rewards
App to Recieve Your Welcome Gift
Today!**



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AOKI

INAKA TEPPANYAKI

COMBINATION ENTRÉES

All entrees include our signature House Salad, Vegetable Fried Rice, local vegetables, and dipping sauces.

AOKI SPECIAL

WAGYU BEEF (8OZ) + TWO LOBSTER TAILS 80

+14 Hibiki Harmony whisky pairing, served neat

American Wagyu is healthier and nutritionally rich than other beefs. New England cold water lobster offers a sweet taste and a tender texture.

WAGYU BEEF (8OZ) + HINAI JIDORI CHICKEN 60

+14 Hakushu 12 whisky pairing, served neat

American Wagyu is healthier and nutritionally rich than other beefs. Hinai Jidori is a Japanese Chicken breed, raised locally, organic, free range and naturally fed. The outcome is lean, juicy texture and full of taste. Itadakimasu!!!

STRIPLOIN + CHICKEN	33	CHICKEN + SHRIMP	31
STRIPLOIN + SHRIMP	35	SHRIMP + SCALLOP + LOBSTER	48
RIBEYE + LOBSTER	46	TWIN LOBSTER TAIL	46

CLASSIC

AMERICAN WAGYU BEEF	48	SHRIMP	29
RIBEYE	32	SALMON	28
STRIPLOIN	31	TOFU TERIYAKI	23
FILET MIGNON	38	INAKA FARMER'S SELECTION	26
CENTER CUT FILET MIGNON	45	TUNA STEAK	28
CHICKEN BREAST	25	OCEAN SCALLOPS	34

HINAI JIDORI CHICKEN 30

Topped with fresh roasted garlic, grilled and steamed to perfection!

Hinai Jidori is a Japanese Chicken breed, raised locally, organic, free range and naturally fed. The outcome is lean, juicy texture and full of taste. Itadakimasu!!!

FROM THE IZAKAYA KITCHEN

EDAMAME w/ JAPANESE SEA SALT	5	KUROBUTA SAUSAGES	7
CRISPY PIG EARS	6	JUMPIN' TEMPURA SHRIMP	12
FIRECRACKER CAULIFLOWER	10	BRUSSEL SPROUTS	9
PHILADELPHIA MAKI	13	DELUXE TUNA MAKI	10

CRAFT COCKTAILS

PASSION MANGO JALAPEÑO	13	GINGER OLD FASHIONED	15
infused tequila, triple sec, homemade sour, double jalapeño, passion/mango purée		ginger infused whisky, chocolate bitters, orange peel, crown sugar, black cherry	
AOKI MOJITO	13	THE EMPRESS	14
Bacardi Rum, homemade sour, mint, lime, blue agave, coconut purée, yuzu, strawberry, blueberry, ginger, passion fruit		St-Germain Elderflower, butterfly pea infused aviation gin, orgeat, lime juice	
AOKI MULE	13	TOKYO SOUR	14
Tito's Vodka, St-Germain, passion fruit, ginger beer, homemade sour		Aoki Barrel Select Buffalo Trace, freshly muddled pineapples, yuzu juice	
BERRY NICE LEMONADE	13	AOKI TAI	14
Tito's Vodka, strawberry purée, lemon, strawberry, topped with soda		Zacapa Rum, Whaler's Rum, orange curacao, lime juice	
SMOKY NEGRONI	15	AOKI MANHATTAN	14
El Silencio Mezcal, Campari, sweet vermouth		Aoki Barrel Select Knob Creek Rye, sweet vermouth, chocolate bitters	
LYCHEE MARTINI	12	YAMAHA SIDECAR	14
Tito's Vodka and housemade lychee Purée		Courvoisier, housemade yuzu juice, demerara	
MATCHA CHA CHACHA	12	ROYAL MARGARITA	15
long Island ice tea done with vodka, rum, tequila, triple sec, sour and housemade fresh green matcha tea leaves blend		Aoki Broken Barrel El Tesoro, Grand Marnier, triple sec, lime juice, simple syrup	

TEPPAN MUST TRY ADD-ONS

Chef's Recommendation. Exclusive to Aoki Teppanyaki.

CHICKEN LIVER	8
BEEF TONGUE	10
HINAI JIDORI CHICKEN	12
BABY BOK CHOY	8

ADDITIONAL ADD-ONS

CALAMARI	8
OCEAN SCALLOPS	10
SHRIMP	10
ASPARAGUS	8
MUSHROOM MIX	8
YAKISOBA	8
UDON NOODLES	8
TOFU	8

JUNIOR KODOMO

Served with noodles, Vegetables rice and mixed vegetables. Kids 10 and under.

CHICKEN	12
STRIPLOIN	15
SHRIMP	14
JUNIOR DELUXE	18

TWO CHOICES:
CHICKEN | STEAK | SHRIMP

DESSERTS

WALNUT BROWNIE TEMPURA	9
CHEESECAKE TEMPURA	8
ICE CREAM TEMPURA	9
MONAKA WAFFLE ICE CREAM	9
MOCHI ICE CREAM	9
ICE CREAM	6



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*For your convenience, 18% Gratuity are applied on all checks.

*We are required by the health department to inform you the items indicated contain raw fish and consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

AOKI

TEPPANYAKI LUNCH SPECIAL

Monday - Friday, 11:30 am - 3:00 pm
ONLY SERVED AT TEPPANYAKI TABLE

includes ginger salad, mixed vegetables & fried rice

HINAI JIDORI CHICKEN	18	SHRIMP	15
CHICKEN BREAST	14	SALMON	15
SIRLOIN	17	TOFU TERIYAKI	13
FILET MIGNON	26	PORK TENDERLOIN	14
LUNCH DUO (choice of two, no double portions) chicken beef pork shrimp calamari salmon	18	YAKISOBA NOODLES (choice of one) chicken beef shrimp	15

FROM THE IZAKAYA KITCHEN

EDAMAME w/ JAPANESE SEA SALT	5	KUROBUTA SAUSAGES	7
CRISPY PIG EARS	6	JUMPIN' SHRIMP	12
FIRECRACKER CAULIFLOWER	10	BRUSSEL SPROUTS	9
PHILADELPHIA ROLL	13	DELUXE TUNA MAKI	10

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NO MODIFICATIONS OR SUBSTITUTIONS ALLOWED

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OR FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

AOKI

SUSHI + SASHIMI

SUSHI MAKI

DELUXE SPICY TUNA 15
*shrimp, spicy tuna, cucumber topped with tuna, spicy
aioli, masago and eel sauce*

TOKYO RAINBOW 16
*with asparagus, avocado and tomato; topped with
tuna, salmon, yellowtail, shrimp and micro greens*

COCONUT SHRIMP 15
*crab mix, shrimp, cream cheese, spicy mayo, garlic
aioli, eel sauce, fried wonton*

GOD OF FIRE 15
*spicy tuna, cucumber topped with tuna, jalapeno,
masago, and spicy habanero aioli*

LAUGHING BUDDHA 14
*mesclun greens, tomato, avocado, asparagus, bell
pepper, and cucumber wrapped rice-less in daikon
radish and served with sweet onion soy dressing*

YAKINIKU 13
*shrimp tempura, asparagus, and cream cheese
topped with seared steak, spicy aioli, eel sauce*

HEARTY WARRIOR 14
*salmon, crab, cream cheese, and avocado; tempura
fried and topped with garlic aioli, spicy aioli, eel
sauce, garlic chips, jalapeno*

HEALTHY GEISHA 15
*salmon, tuna, yellowtail, crab stick, masago, and
avocado wrapped rice-less in daikon radish and
served with ponzu sauce*

HAMACHI GARLIC 16
*shrimp tempura and avocado inside, topped with
hamachi, garlic aioli, eel sauce, garlic chips*

PLATTERS

SUSHI PLATTER 25
chef's selection, 8 pieces

SASHIMI PLATTER 23
chef's selection, 8 pieces

SUSHI + SASHIMI PLATTER 45
chef's selection, 8 pieces nigiri + 8 pieces sashimi

CLASSIC MAKI

YELLOWTAIL SCALLION 8

PHILADELPHIA 13

SALMON 7

EEL AVOCADO 10

TUNA 8

SPICY TUNA 10

CALIFORNIA 7

SHRIMP TEMPURA 11

DELUXE VEGI 16

NIGIRI & SASHIMI

(2 pc per order)

MAGURO, tuna 8

SAKE, salmon 7

HAMACHI, yellowtail 7

SABA, mackerel 6

ONO, wahoo 7

UNAGI, eel 11

IKA, squid 6

HOTATE, scallop 8

TAKO, octopus 8

EBI, shrimp 6

AMAEBI, sweet shrimp 12

IKURA, salmon roe 10

MASAGO, smelt roe 7

TAMAGO, sweet egg 5

KANI, imitation crab 6

UNI, sea urchin 22

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